

KVEIK IMPERIAL ALE

- Gravity **31.2 BLG**
- ABV **15.7 %**
- IBU **28**
- SRM **25.8**
- Style **Wood-Aged Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **1 C**, Time **78 min**

Mash step by step

- Heat up **27 liter(s)** of strike water to **-2.2C**
- Add grains
- Keep mash **78 min** at **1C**
- Keep mash **60 min** at **68C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 5 kg (42.7%) | 80 % | 5 |
| Grain | Żytni | 3 kg (25.6%) | 85 % | 8 |
| Liquid Extract | Bruntal ekstrakt słodowy jasny | 1.7 kg (14.5%) | 81 % | 26 |
| Liquid Extract | Honey | 1 kg (8.5%) | 75 % | 2 |
| Grain | Viking Wheat Malt | 0.5 kg (4.3%) | 83 % | 5 |
| Grain | Fawcett - Dark Crystal | 0.25 kg (2.1%) | 71 % | 300 |
| Grain | Fawcett - Chocolate | 0.25 kg (2.1%) | 71 % | 1110 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 50 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|-------------|
| Kveik Lutra | Ale | Slant | 200 ml | Kveik Lutra |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|---------|--------|
| Fining | WirflocT | 1 g | Boil | 10 min |